

FSSC 22000 Certification Checklist

Use this checklist to achieve and maintain the FSSC 22000 certification.



Understanding FSSC 22000

- Understand its purpose: to reduce internal and external food safety risks
- Familiarize yourself with the latest version
- You are one of the food chain members like farmers, manufacturers, packagers, transporters, and retailers

Implement FSSC 22000 components

- Implement the ISO 22000
- Fulfill a relevant Pre-Requisite Program (PRP)
- Ensure compliance with region-specific regulations

Steps to get certified

- Ensure product and environment compliance with FDA and other relevant regulations
- Understand FSSC 22000 requirements
- Create a food safety team
- Develop and implement a plan for FSSC 22000
- Train employees and perform an internal audit
- Undergo the certification audit

Maintaining compliance with FoodDocs

- Utilize features like the traceability system, customizable task setup, smart audit tools, and built-in HACCP plan builder for maintaining compliance



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